

Halal Feast 2025

Dinner Buffet Menu

SOUP

Light Spiced Lentil soup served with Selection of Bread & French Butter (D)

APPETIZERS

Hummus (V) (Chickpea dip, Sesame and garlic)
Muhammara (V) (Roasted Red Pepper Dips)
Baba Ganoush (V) (Roasted Eggplant Dips)
Falafel (V)(D) (Chickpea Croquette Garlic Sauce)
Vegetable Samosas, Green chutney (V)
Tabboūla (V) (Bulgur, Herbs, Onion & Tomato Salad)
Fattoush (V) (Fresh Vegetable Salad with Herbs & Crispy Pita Bread)

HOT ENTREES

Lamb Kebab with Cumin Yogurt (D)
Chicken Biryani (D)
Beef Thareed
Chicken Shish Taouk
Salmon Tikka Kebab (D)
Garlic and Plain Flatbread (D)
Vegetable Casserole (V)

DESSERTS

Baklava (D)(N)(V)
Turkish Delight (GF)(N)(V)
Date Pudding Cake & Caramel Fudge (D)(N)(V)
Rose Jelly, Mohalabia & Pomegranate (D)(V)(N)
Spiced Pudding with Saffron Apricot Compote (D)(N)(V)
Date Halava (D)(N)(V)
Mini Gulab Jamun Cheesecake (D)(V)(N)
Cheese Kunafa (D)(N)(V)
Umm Ali (D)(V)(N)
Seasonal of Fresh Cut Fruits (V)

LIVE CARVING STATION

“Oven Roast Chicken Shawarma” Pitta bread with Onion, Tomatoes & Lettuces

(Served with Garlic Sauce & Tahini) (D)

Peking Duck with Home-made Sauce & Condiments (N)

INTERNATIONAL CUISINE

APPETIZERS & SALADS

Smoked Salmon Platter with Sour Cream & Condiments (S)(D)

Selection of Japanese Nigiri Sushi & Sashimi (S)

(Served with Soy Sauce, Wasabi & Pickled Ginger)

Marinated Cherry Tomato Salad with Basil & Olive Oil (V)

Fresh Garden Leaves with Olive Oil & Balsamic Vinegar (V)

Kachumber salad (V)

Selection of Cheese Platter with Condiments (D)

HOT ENTREES

Wok-fried Chicken with Sweet & Sour Sauce

Stir-fried Garoupa Fillet with Seasonal Vegetables (S)

Poached Seasonal Vegetables with Yellow Fungus, Lily Bulbs in Fish Soup (S)

(Cuisine Cuisine Halal Signature dish)

Fried Rice with Minced Angus Beef, Vegetables & Spring Onions

(Cuisine Cuisine Halal Signature dish)

Roasted Cauliflower with Smoked Paprika (V)

Roasted Potatoes with Za’atar & Sea Salt (V)

(V) Vegetarian / (D) Dairy / (S) Seafood / (N) Nuts / (GF) Gluten Free

HK\$850 net per guest